59. FOODS AND BEVERAGES

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1857

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Manufacture of Bread and Biscuits.

LETTERS PATENT to Julien Blanc, of No. 59, Rue St. Louis, Batignolles, near Paris, for the Invention of "IMPROVEMENTS IN MAKING BREAD AND BISCUITS."—A communication from Pierre Hanns and Louis Girard.

Sealed the 7th August 1857, and dated the 18th February 1857.

PROVISIONAL SPECIFICATION left by the said Julien Blanc at the Office of the Commissioners of Patents, with his Petition, on the 18th February 1857.

I, JULIEN BLANC, of 59, Rue St. Louis, Batignolles, near Paris, do hereby declare the nature of the Invention for "IMPROVEMENTS IN MAKING BREAD AND BISCUITS," to be as follows:—

Heretofore in the manufacture of bread and biscuits, when the gluten obtained in the manufacture of starch has been mixed with the dough, great difficulty has been found in obtaining a complete mixture of the dough and gluten, and also when the liquor which has been expressed from the grain, and from which the starch has been allowed to settle, has been used for mixing with flour to form dough, the liquor has fermented and given to the bread an acid taste, or when this liquor has not been thus used the nutritive matters contained in it have been wasted. Now, according to this Invention the liquor which has been expressed from the grain is allowed to settle for about

twelve hours, when the starch contained in it will have subsided to the bottom; the liquor is then run off into another vessel and again allowed to settle, when the liquor is again run off. The last sediment is placed in bags and subjected to pressure in order to obtain it in a dry state, or it may be dried in any other convenient manner. The dry sediment is then mixed with the gluten, from which the liquor containing the starch was expressed, so as to form a paste which can readily be mixed with dough, and made into bread or biscuits in the ordinary manner.

SPECIFICATION in pursuance of the conditions of the Letters Patent, filed by the said Julien Blanc in the Great Seal Patent Office on the 15th August 1857.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, JULIEN BLANC, of No. 59, Rue St. Louis, Batignolles, near Paris, send greeting.

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Eighteenth day of February, in the year of our Lord One thousand eight hundred and fifty-seven, in the twentieth year of Her reign, did, for Herself, Her heirs and successors, give and grant unto me, the said Julien Blanc, Her special licence that I, the said Julien Blanc, my executors, administrators, and assigns, or such others as I, the said Julien Blanc, my executors, administrators, and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "IMPROVEMENTS IN MAKING BREAD AND BISCUITS," (a communication from Pierre Hanus and Louis Girard,) upon the condition (amongst others) that I, the said Julien Blanc, my executors or administrators, by an instrument in writing under my, or their, or one of their hands and seals, should particularly describe and ascertain the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

NOW KNOW YE, that I, the said Julien Blanc, do hereby declare the nature of the said Invention, and in what manner the same is to be per-

formed, to be particularly described and ascertained in and by the following statement thereof, that is to say :—

Heretofore in the manufacture of bread and biscuits, when the gluten obtained in the manufacture of starch has been mixed with the dough, great difficulty has been found in obtaining a complete mixture of the dough and gluten, and also when the liquor which has been expressed from the grain, and from which the starch has been allowed to settle, has been used for mixing with flour to form dough, the liquor has fermented and given to the bread an acid taste, or when this liquor has not been thus used the nutritive matters contained in it have been wasted. Now, according to this Invention the liquor which has been expressed from the grain is allowed to settle for about 12 hours, when the starch contained in it will have subsided to the bottom; the liquor is then run off into another vessel and again allowed to settle, when the liquor is again run off. The last sediment is placed in bags and subjected to pressure, in order to obtain it in a dry state, or it may be dried in any other convenient manner. The dry sediment is then mixed with the gluten, from which the liquor containing the starch was expressed, so as to form a paste which can readily be mixed with dough, and made into bread or biscuits in the ordinary manner.

Having thus stated the nature of the said Invention, I will proceed more fully to describe the manner of performing the same:—

In order to obtain gluten, flour is first made into dough, as heretofore, and the starch is to be washed out therefrom in like manner to that heretofore practised, and in place of simply mixing the gluten thus obtained with dough or with flour, as has heretofore been practised, the wash water containing the starch is to be allowed to settle for about twelve hours, by which the starch will be deposited. The liquor is to be run off from such starch into another vessel, where it is to be allowed again to settle, and the sediment thus obtained is to be drained, then pressed free from fluid, and then dried in any convenient manner. In place of subjecting the matters which settle in the second vessel to pressure to separate the liquor therefrom, the fluid may be separated by pouring or spreading such sediment whilst still in a semi-fluid state on a moving filtering cloth, and the filtration will be quickened by giving to the moving filtering cloth a shaking or quick tremulous motion. The sediment will thus be more readily obtained separated from the fluid, and such sediment is then to be dried in any convenient manner. The dry product thus obtained is to be mixed with the gluten, and the gluten thus combined is then to be mixed with dough or with flour, and used in the

manufacture of paste or dough in the ordinary manner, which is to be used in making of bread, biscuits, and other preparations for food.

In witness whereof, I, the said Julien Blanc, have hereunto set my hand and seal, this Twelfth day of August, in the year of our Lord One thousand eight hundred and fifty-seven.

JULIEN BLANC. (L.S.)

Witness,

J. BASSET,

14, B^d^ Montmartre.

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